



Austria



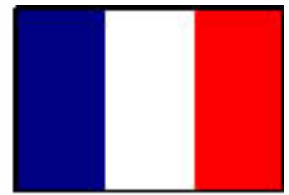
Italy



Germany



Switzerland



France

## Welcome To AlpenRose

The AlpenRose is not just a restaurant. It's an idea: to bring the authentic hospitality of the alps to downtown Holland. To the average passerby, "the Alps" probably sparks visions of lederhosen and oompah bands, but the famed European mountain range actually carves through diverse countries such as Austria, Germany, France, Italy, and Switzerland. They comprise a cornucopia of cultures and cuisines which can all claim the title "Alpen."

Years before our 1991 opening, many of us who were involved in developing this idea called AlpenRose, began cultivating an ever-deepening affinity for the people and places of the region. We hope that our ongoing love affair is reflected, not only in the food we prepare and the service we deliver, but throughout the AlpenRose facility itself.

Entering the AlpenRose, it's hard to imagine that this building once housed a run-of-the-mill discount store. AlpenRose was "green" well before its time, re-using much of the wood from the Baker Furniture Company. Lighting, furniture and most of the wood was imported from Germany and displays exquisite wooden carvings of the Alpen Rose-a rhododendron type flower found throughout the Alps.

Our dream of bringing Alpen charm to West Michigan is reflected in our multiple dining rooms. We offer our family oriented Kitzbuhel ski lodge, the classical, fine dining elegance of our Salzburg room, or tasteful banquets in the Garmisch room. AlpenRose is a magnificent microcosm of the many dining experiences available in the Alpen region, along with some classic American dishes.

We appreciate your patronage and the opportunity to serve Holland and the surrounding community for the last nineteen years. We look forward to helping our guests share the special times in their lives for many years to come.

# AlpenRose Signature Cocktails

## SCRATCH MARGARITA

Cuervo gold, triple sec, fresh lime.  
Served up with salt. 5.95

## ✿ RASPBERRY MOJITO

Barcardi, fresh mint, raspberries,  
lime sour, soda. 5.50

## ALPENROSE HOUSE MARTINI

Stoli vodka or Beefeater gin, served perfect and up  
with cucumber, tomato, and boursin stuffed olive. 7.50

## ✿ HONEY BEE

Wild Turkey American Honey, ginger ale, granulated  
honey. Served on the rocks. 6.95

## WATERMELON COSMO

Stoli Vanil, fresh watermelon, triple sec, lime sour.  
Served up. 5.95

## ROSEMARY BREEZE

Seagrams gin, fresh rosemary, tonic and cranberry  
juice. Served on the rocks. 5.50

## Bottled Beer

AMSTEL LIGHT

BECKS

BECKS DARK

BUD / BUD LT

MGD 64

CORONA

HEINEKEN

SAM ADAMS

ST. PAULI GIRL

ST. PAULI GIRL N/A

## Draft Beer

### OUR FAVORITES

We feature three premium draft selections, with  
distinctive character to pair with your meal selection.

#### HACKER-PSCHORR WEISSE

Offers wheat, citrus, and yeast; with all sorts of estery  
character. The wheat/barley malt offers some biscuit-  
like flavor as well, with a finish that tingles, but never  
becomes very bitter. A great-tasting wheat beer.

### BELL'S OBERON SUMMER ALE

An American wheat ale brewed with Saaz hops. Spicy  
and fruity, Oberon is the color and scent of a sunny  
afternoon.

#### ✿ SPATEN LAGER

Premium German lager, golden in color; with a well-  
balanced hop-flavor. The full rounded body is a superb  
balance between hops and a malty sweetness.



# Small Plates & Starters

Combine a few and create a meal, or share with friends.  
Great with a glass of wine or your favorite beer!

## CALAMARI

Calamari rings and tentacles dusted in seasoned flour, fried golden brown and served with Creole remoulade sauce.  
5.95

## ✿ ASPARAGUS GRATINEE

Fresh asparagus and herbed Neufchatel cheese baked to perfection. Served with crisp sea salt pita chips.  
6.95

## RISOTTO MILANESE

Creamy portabella mushroom risotto balls stuffed with herbed boursin cheese and served with a tomato basil sauce.  
5.95

## ✿ MARYLAND CRAB CAKES

Fresh lump blue crab meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 8.95

## PLOUGHMAN'S PLATTER

French bread, Camembert and bleu cheese, hard boiled egg, artisan pickles, chutneys, grapes, and tomato make this a plate to savor. 8.95

## THE LUDWIG

Fresh, hand made spaetzle dumplings sauteed with applewood bacon, spinach, and Swiss cheese. 6.50

# Late Breakfast

Did you wake up a little late? No Problem.

## B.L.T. OMELET

Bacon, lettuce, tomato and American cheese. Served with fresh fruit. 7.95

## WESTERN OMELET

Mushrooms, bacon and cheddar cheese. Served with fresh fruit. 7.95

## QUICHE LORRAINE

Ham, bacon and Swiss cheese. Served with fresh fruit. 8.50

## ✿ BROCCOLI & CHEESE QUICHE

Broccoli florets and Swiss cheese. Served with fresh fruit.  
7.95

## BREAKFAST CROISSANT

Fresh baked croissant stuffed with scrambled eggs, sliced bacon and cheddar cheese. Served with fresh fruit. 6.95

### ✿ House Specialty

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food-borne illness.

# \$9.95 Lunch Buffet

Monday through Saturday 11:00am to 2:00pm.

Includes salad bar, fresh soup, two entrees, a starch, vegetables, breads and a cornucopia of desserts. Beverage not included in price of buffet. Children (4-12) 4.95

## Soups

### CHEF INSPIRED SOUP

The finest seasonal ingredients prepared fresh daily.

Cup 2.95 / Bowl 4.95

### AUSTRIAN STEAK GOULASH

A hearty beef stew with onion, tomato, potato, and spicy paprika.

Cup 3.50 / Bowl 5.50

## Entree Salads

### SUMMER SPINACH SALAD

Tender baby spinach, fresh berries, candied pecans, pineapple, and mandarin oranges tossed in raspberry vinaigrette. 10.50

### INSALATA CAPRESE

Tomato, fresh mozzarella, Fustini's Basil Olive Oil, and signature 18 year aged balsamic. 10.95

### WATERMELON SALAD

Watermelon tossed with feta cheese, mint, red onion, lime juice, olive oil, and mixed greens. 8.50

### SESAME CHICKEN

Sauteed chicken in soy, ginger, sesame, baby spinach, and fresh golden pineapple. Garnished with wonton strips. 9.95

### CHOP HOUSE B.L.T.

Iceberg lettuce wedge, vine ripe tomato, applewood bacon, and Parmesan cookie. 9.50

### PRETZEL CHICKEN

Pretzel crusted chicken, romaine, avocado, radishes, peppers and red onions. Honey mustard dressing. 9.50

### GREEK SALAD

Pita, olive tapenade, tomato, cucumber, onions, roasted red pepper, mixed greens, and spicy feta dip. 8.50

### CHICKEN SALAD PLATE

House made chicken salad served with fresh fruit and our own bakery muffin. 10.95

### GRILLED ROMAINE

Maytag blue cheese, peppered bacon, tomato, rustic croutons, and balsamic vinaigrette. 8.95

### COMPLETE YOUR SALAD

Grilled chicken breast  
Wood fired salmon (4oz.)  
Garlic roasted shrimp (4 per)  
4.50

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# Sandwiches

Include choice of pickled red beets, potato salad, cole slaw, or french fries.

## **BEER BATTERED WHITEFISH SANDWICH**

Crisp Lake Superior Whitefish, hoagie bun, lettuce, tomato, and remoulade sauce.

8.50

## **PRIME RIB STEAK SANDWICH**

Slow roasted, steak-sliced prime rib, served with Swiss cheese on a hoagie bun. Served

with au jus. 10.95

## **\* TURKEY CLUB**

Turkey breast, bacon, lettuce, tomato, and Havarti on sunflower ciabatta, with a side of lingonberries. 7.95

## **CHICKEN CAESAR WRAP**

Caesar salad, crispy chicken, Parmesan cheese, and red onions rolled into a tomato tortilla wrap. 7.95

## **FIRE GRILLED ANGUS BURGER**

Half pound of certified black angus beef topped with choice of cheese, lettuce, tomato, and onion on a brioche.

8.50

## **\* MONTE CRISTO**

Thick cut bread, dipped in fresh egg batter and griddled with ham, turkey and Swiss cheese. Dusted with powdered sugar and a side of raspberry sauce. 8.50

## **\* TANGERINE BEEF SANDWICH**

New York Strip marinated in tangerine and soy sauce, fire grilled and sliced on a warm pita with a medley of Napa cabbage slaw, carrot and green onion.

8.95

## **TUNA MELT**

White Albacore tuna salad served on grilled English Muffin with tomatoes and melted Provolone cheese.

7.50

## **CHICKEN CROISSANT**

Fresh house made chicken salad, lettuce, and tomato, served on a flaky croissant.

7.50

## **VEGETARIAN CIABATTA**

House ciabatta baked with pizza sauce and asiago, layered with avocado, lettuce, tomato, basil, fresh mozzarella, olive tapenade.

6.95

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# Lunch Entrees

All entrees served with a Parmesan and herb roll.

## ✱ MEDITERRANEAN SHRIMP FETTUCINE

Shrimp, kalamata olives, feta cheese, artichokes, grape tomatoes and spinach fettuccine in a roasted garlic butter and fresh oregano with Spanakopita garnish. 12.50

## CHICKEN SHORTCAKE

Thick chicken veloute sauce mixed with vegetables and diced chicken. Served on top of a baked herb biscuit. A local favorite. 9.95

## ✱ WOOD FIRE GRILLED SALMON

Served with a roasted tomato concasse, cous cous, and local vegetable. 13.95

## JAEGER SCHNITZEL

Tender seasoned pork loin cutlet, topped with bacon and wild mushroom demi-glace. Served with spaetzle and braised red cabbage. 12.95

## RAINBOW TORTELLINI

Tri-colored tortellini in a fresh tomato and basil sauce. 9.50

## LUNCH CUT PRIME RIB

Slow roasted and tender. Served with whipped potato and vegetable of the day. 13.95

## ✱ WIENER SCHNITZEL

A 4-5 oz. portion of our dinner classic of tender veal cutlet that is breaded and pan fried to a golden finish. Served with spaetzle and braised red cabbage. 14.50

## PAN FRIED WHITEFISH

With lemon garlic sauce and served with whipped potato and vegetable of the day. 11.95

# AlpenRose Sunday Brunch

10 AM - 2 PM / Featuring carved meats, omelet station,  
Belgian waffles, nine entrees, salads and desserts  
Adults 19.95 / Children (4-12) 6.95

✱ House Specialty

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